



## ORANGE SUNSET

### ROLLÉ

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#### INGREDIENTS

|                    |       |
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| IRCA GENOISE       | g 500 |
| EGGS               | g 600 |
| ZUCCHERO INVERTITO | g 50  |

#### PREPARATION

Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread the mixture evenly onto baking paper to a thickness of 8 mm, then bake for a brief time at 200-220°C with the valve closed. After baking, leave to cool for several minutes, then cover with plastic sheets to avoid drying out, and refrigerate until it is to be used.

### MOUSSE ECUADOR 60%

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#### INGREDIENTS

|                               |       |
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| MINUETTO FONDENTE ECUADOR 70% | g 600 |
| LIQUID CREAM 35% FAT          | g 200 |
| WATER                         | g 200 |
| LIQUID CREAM 35% FAT          | g 800 |

#### PREPARATION

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### STEP 3

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#### INGREDIENTS

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| PRALIN DELICRISP NOIR | To Taste |
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**STEP 4**

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**INGREDIENTS**

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| FRUTTIDOR ARANCIA | To Taste |
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**STEP 5**

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**INGREDIENTS**

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| MIRROR MANDARINO | g 150 |
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